

Focaccia with Caramelized Onions



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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 1 hours 30 minutes

Cook Time: 1 hours 5 minutes

Ingredients

- __ 4 cups All Purpose Flour
- __ ¼ cup Extra Virgin Olive Oil
- __ 1 Tbsp Kosher Salt
- __ 1 cup Warm Water (about 110 degrees Fahrenheit)
- __ 2 Tbsp Sugar
- __ 1 Package Dry Yeast
- __ 1½ Tbsp Chopped Fresh Rosemary
- __ 4 Cloves Garlic Thinly Sliced
- __ Extra Virgin Olive Oil for Drizzling
- __ Kosher Salt and Coarse Ground Black Pepper (to sprinkle over top)

Onion Topping:

- __ 2 Large Yellow Onions, sliced thinly in half moon shape
- __ 2 Tbsp of Unsalted Butter
- __ 1 Tbsp of Olive Oil
- __ 2 tsp of Fresh Thyme
- __ Salt and Pepper, to taste

1) In a small bowl, add the water, yeast and 1 tsp of the sugar, allow it to sit for a few minutes to activate the yeast.

2) In the bowl of a standing mixer, add the flour, salt, remaining sugar and oil. Turn it on to mix it just for a second. Add the water and yeast mixture and mix it on low speed until it's mostly combined.

3) When the dough starts to come together, increase the speed to medium. Stop the machine periodically to scrape the dough off the hook. Mix until the dough is smooth and elastic, about 10 minutes.

4) Turn the dough out onto a work surface and fold it over itself a few times. Form the dough into a round ball and place in an oiled bowl, turn to coat the entire ball with oil so it doesn't form a skin. Cover with plastic wrap and let it rise in a warm place until double in size about 1 hour and 10 minutes.

5) In the meantime, make the onion topping. In a skillet over medium low heat, add the oil and butter and let it melt, add the onions, salt pepper and thyme and let the onions cook and caramelize for about 35 to 40 minutes, allow them to cool.

6) Coat a jelly roll pan with a little olive oil. Once the dough is doubled, turn it out onto the oiled baking pan. Stretch the dough out to an rectangular shape (same size as the pan) about 1/2-inch thick. Make a bunch of dimples in the dough, drizzle over a little oil, salt, pepper, the sliced garlic and rosemary. Cover the pan with a kitchen towel and allow the dough to rest for about half an hour.

7) Preheat your oven to 400 degrees.

8) Scatter the caramelized onions all over the top of the dough, sprinkle over some freshly grated parmesan cheese and bake the focaccia in your preheated oven for about 25 minutes on the bottom rack.

9) Allow to cool a bit before cutting.

